



Fried Potato Chips French Fries Production Line



The fried potato chips French fries production line is mainly used to make potato chips and other fried snack food. This machine line is made up of cleaning peeling cutting 3 in 1 machine, blanching machine, dewatering machine, frying machine, deoiling machine, seasoning machine. It is a semi automatic small scale production line, mainly suit for small and medium enterprises such as food shop, fast food restaurant, fried chicken shops, chain stores, food shop, universities canteen, enterprise canteens etc. The potato chips produced by this production line are very popular in the market.

Features:

1. Washing peeling and cutting machine:

This machine is use to complete automatic cleaning, peeling potatoes and cutting potatoes into chips or French fries, it is the first step of potato chips production line. The cutting size is adjustable, we can also support customized the size according to your requirement.

2. Blanching machine:

This machine is used to rinse and protect the color of potato chips, which can deactivate oxidase activity and remove starch. After blanching, it will keep the color and softness of the potatoes inside.

3. Dewater machine:

This machine is used to remove extra water after blanching. The excess moisture can be removed by shaking and the working time of it can be set freely according to the different materials.

4. Frying machine:

This machine is used to fry chips and fries in short time.it usually suits for semi automatic potato chips production line.

The frying temperature of this machine can be set from room temperature to 300°C. What's more, the frying time can also adjust.

5. Deoiling machine:

This machine is used to remove excess oil from the surface of fried products. Machine equipped with shockproof system, it can work smoothly and will not vibrate in the process of oil removal.

6. Seasoning machine:

Seasoning machine is the final step of potato chips production line, used to season the potato chips. Machine is easy to operate can season evenly avoid the damage of final products. By adding different spices into this machine, the taste of potatoes chips is good.

Parameters:

| Name | Capacity | Size | Weight | Powder Supply |
|--------------------------------|--------------------|-----------------|--------|-----------------|
| 1.potato wash,peel,cut machine | 200-300kg/hour | 1000*550*1160mm | 93kg | 1.1kw/380v/220v |
| 2.blanching machine | 10kg every time | 700*650*855mm | 55kg | 12kw/380v/220v |
| 3.de-water machine | 400kg/hour | 1000*600*870mm | 130kg | 1.1kw/380v/220v |
| 4.frying machine | 20-30kg every time | 775*700*1200mm | 70kg | 12kw/380v/220v |
| 5.de-oil machine | 400kg/hour | 1000*600*870mm | 130kg | 1.1kw/380v/220v |
| 6.seasoning machine | 100kg/hour | 1245*905*1400mm | 129kg | 0.5kw/380v/220v |